

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 8

CX/FAC 05/37/12

October 2004

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

Thirty-seventh Session

The Hague, the Netherlands, 25 – 29 April 2005

### HARMONIZATION OF TERMS USED BY CODEX AND JECFA

Governments and international organizations in Observer status with the Codex Alimentarius Commission wishing to submit comments on the following subject matter are invited to do so **no later than 31 January 2005** as follows: Netherlands Codex Contact Point, Ministry of Agriculture, Nature and Food Quality, P.O. Box 20401, 2500 E.K., The Hague, The Netherlands (Telefax: +31.70.378.6141; E-mail: [info@codexalimentarius.nl](mailto:info@codexalimentarius.nl) - *preferably*), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (Telefax: +39.06.5705.4593; E-mail: [Codex@fao.org](mailto:Codex@fao.org) - *preferably*).

### Background

1. At the 36<sup>th</sup> meeting of the Codex Committee on Food Additives and Contaminants (CCFAC) in March 2004, a discussion paper on the Harmonization of terms used by Codex and the Joint FAO/WHO Expert Committee on Food additives (JECFA), CX/FAC 04/36/14, prepared by the Codex Secretariat, was considered.

2. The Committee agreed that:<sup>1</sup>

- (a) In its requests for evaluation of an additive, CCFAC should ask JECFA to identify the functional classes and/or sub-classes that are relevant to the evaluation and specification using terms taken from the appropriate Codex texts; and
- (b) In the case of a food additive, JECFA should be requested to describe the sub-category or technological function within the scope of the existing International Numbering System (INS) Functional Classes. Where JECFA considers that the technological function of an additive is not properly described by Codex texts, it should be encouraged to advise CCFAC of its opinion and recommend an amendment to the relevant Codex texts to add the new technological function.

3. The Committee also agreed<sup>2</sup> to harmonize the functional classes listed in both adopted and draft provisions for food additives in the General Standard for Food Additives (GSFA) with the INS Functional Classes, and to:

- (a) Establish an electronic working group (EWG), under the direction of the United Kingdom, with the assistance of Brazil, the EC and the United States to prepare a clear proposal for the harmonization of terms used by Codex and JECFA for circulation, comments and consideration at the next Session;

<sup>1</sup> ALINORM 04/27/12, para. 106

<sup>2</sup> ALINORM 04/27/12, paras. 107 and 108

- (b) Establish an *ad hoc* Working Group on the Harmonization of Terms used by Codex and JECFA to meet immediately prior to the next CCFAC Session to discuss the document produced by the EWG and provide advice to the Committee; and
- (c) Address the request of the Codex Committee on Nutrition and Foods for Special Dietary Use (CCNFSDU) with regard to the establishment of functional classes not covered, especially enzymes and propellant gases.

## Recommendations

- 4. The EWG makes the following recommendations.
  - (a) The CCFAC should forward the revised INS functional class and subclass names (Appendix 1) to the Codex Committee on Food Labelling (CCFL) for endorsement with the view that Section 2 of the Guideline “Class Names and the International Numbering System for Food Additives” (CAC/GL – 36 – 2001) should be amended accordingly. Suggested additions are shown in **BOLD** and proposed deletions are in ~~strikeout~~ text. Most of the additions are from the JECFA functional classes (See Appendix 1 of CX/FAC 04/36/14). Where a new Functional Class has been added, the proposed definition is also included.
  - (b) The CCFAC should recommend that the Codex Secretariat amend the list of functional effects associated with each additive in the INS list (Sections 3 and 4 of the Guideline “Class Names and the International Numbering System for Food Additives” (CAC/GL – 36 – 2001)) to reflect the harmonized list of functional effect terms (Appendix 1).
  - (c) The CCFAC should amend the adopted, draft (Step 6) and proposed draft (Step 3) food additive provisions in the GSFA to include only the functional classes proposed in Appendix 1 that are associated with food additives in the Codex INS for food additives.
  - (d) As a working principle, the CCFAC should only endorse food additive provisions in the GSFA or in other Codex standards using the functional class terminology of the proposed harmonized INS list (Appendix 1) rather than of the current INS list of functional terms or the older terms in some Codex advisory specifications for the identity and purity of food additives.
  - (e) The Codex Secretariat should inform all Codex Commodity Committees of the revisions to the INS and the CCFAC’s working principle regarding its endorsement of food additive provisions in Codex standards.

**Appendix 1****List of INS classes and sub classes, with proposals for additions (bold)/ deletions (strikethrough)**

<b>Functional Classes</b>	<b>Definition</b>	<b>Sub-classes</b>
1 Acid	Increases the acidity and/or imparts a sour taste to a food	acidifier, <b>acidulant</b>
2 Acidity Regulator	Alters or controls the acidity or alkalinity of a food	acid, alkali, base, buffer, buffering agent, pH adjusting agent, <b>neutralizing agent</b>
3 Anticaking agent	Reduces the tendency of particles of food to adhere to one another	anticaking agent, anti-stick agent, drying agent, <del>dusting powder</del> , <del>release agent</del> , dusting agent
4 Antifoaming agent	Prevents or reduces foaming	antifoaming agent, <b>defoaming agent</b>
5 Antioxidant	Prolongs the shelf-life of foods by protecting against deterioration caused by oxidation, such as fat rancidity and colour changes	antioxidant, antioxidant synergist, sequestrant
<b>Bleaching agent</b>	<b>A substance used to decolourize food. Bleaching agents do not include pigments.</b>	<b>bleaching agent (non-flour use)</b>
6 Bulking agent	A substance, other than air or water, which contributes to the bulk of a food without contributing significantly to its available energy value	bulking agent, filler
<b>Carbonating agent</b>	<b>A substance used to provide carbon dioxide in a food.</b>	<b>carbonating agent</b>
<b>Carrier</b>	<b>A food additive used to facilitate the introduction or delivery or to maintain the integrity of another food additive or nutrient in the final food as sold to the consumer. <sup>1</sup></b>	<b>carrier solvent, nutrient carrier, diluent for other food additives, encapsulating agent</b>
7 Colour	Adds or restores colour in a food	colour, <b>decorative pigment</b> , surface colourant
8 Colour retention agent	Stabilizes, retains or intensifies the colour of a food	colour fixative, colour stabilizer, <b>colour adjunct</b> , <b>antibleaching agent</b> ,

<sup>1</sup> Alternative definition: Carrier. Substances used to dissolve, dilute, disperse or otherwise physically modify a food additive, without altering its technological function and without exerting any technological effect themselves, in order to facilitate its handling, application or use.

Functional Classes	Definition	Sub-classes
9 Emulsifier	Forms or maintains a uniform mixture two or more immiscible phases such <del>surface</del> as oil and water in a food	emulsifier, plasticizer, dispersing agent, surface active agent, surfactant, <del>wetting agent</del> , <b>antispattering agent, crystallization inhibitor, density adjustment agent for flavouring oils in beverages, suspension agent, clouding agent</b>
10 Emulsifying salt	Rearranges cheese proteins in the manufacture of processed cheese, in order to prevent fat separation	melding salt, <del>sequestrant</del>
11 Firming agent	Makes or keeps tissues of fruit or vegetables firm and crisp, or interacts with gelling agents to produce or strengthen a gel	firming agent
12 Flavour enhancer	Enhances the existing taste and/or odour of a food	flavour enhancer, flavour modifier, <del>tenderizer</del> , <b>salt substitute, flavour, synergist</b>
13 Flour treatment agent	A substance added to flour to improve its baking quality or colour	<b>flour</b> bleaching agent, <del>dough improver</del> , flour improver, <b>dough conditioner, dough strengthening agent</b>
14 Foaming agent	Makes it possible to form or maintain a uniform dispersion of a gaseous phase in a liquid or solid food	whipping agent, aerating agent
15 Gelling agent	Gives a food texture through formation of a gel	gelling agent
16 Glazing agent	A substance which, when applied to the external surface of a food, imparts a shiny appearance or provides a protective coating	<del>coating</del> , sealing agent, polish, <b>coating agent, surface finishing agent</b>
17 Humectant	Prevents food from drying out by counteracting the effect of an <del>wetting agent</del> atmosphere having a low degree of humidity	Moisture/ <del>water</del> retention agent, wetting agent
<b>Packaging gas</b>	<b>Gases, other than air, introduced into a container during or after filling with food, which may or may not affect the appearance of the food.</b>	<b>packaging gas, packing gas</b>
18 Preservative	Prolongs the shelf-life of a food by protecting against deterioration caused by microorganisms	antimicrobial preservative, antimycotic agent, bacteriophage control agent, <del>chemosterilant/</del> <b>wine maturing agent, disinfection agent, antibrowning agent, fungistatic agent, antimould and antirope agent, antimicrobial synergist</b>

Functional Classes	Definition	Sub-classes
19 Propellant	A gas, other than air, which expels a food from a container	Propellant
20 Raising agent	A substance or combination of substances which liberate gas and thereby increase the volume of a dough	leavening agent, raising agent
21 Stabilizer	Makes it possible to maintain a uniform dispersion of two or more immiscible substances in a food	binder, <del>firming agent, moisture/water, retention agent</del> , foam stabilizer, <b>colloidal stabilizer, emulsion , stabilizer,</b>
22 Sweetener	A non-sugar substance which imparts sweet taste to a food	sweetener, artificial sweetener, nutritive sweetener, <b>non-nutritive sweetener, intense sweetener, sweetening agent</b>
23 Thickener	Increases the viscosity of a food	thickening agent, <del>texturizer</del> , bodying agent, <b>texturizing agent</b>